

HOT

COFFEE

BATCH BREW	2
POUR OVER	3

ESPRESSO

DOUBLE SHOT	2
AMERICANO	2
CORTADO	3
CAPPUCCINO	3.5
LATTE	4

OTHERS

CHAI LATTE	4
HOT CHOCOLATE	3/4

LOOSE LEAF TEA

2.5

HERBAL

chamomile, peppermint, caramel rooibos

WHITE

pai mu tan

GREEN

citrus zen, orange blossom oolong

BLACK

mango black, earl grey, irish breakfast

COLD

COFFEE

COLD BREW

3

ESPRESSO

ICED LATTE	4
ICED AMERICANO	2
ESPRESSO TONIC	4

OTHERS

ICED CHAI LATTE	4
ICED TEA	2.5
LEMONADE	3.5



ALTERATIONS

ADD A FLAVOR .75

vanilla, roasted hazelnut, caramel,
mocha, SF-vanilla, seasonal specials

MILK ALTERNATIVES .75

oat milk & almond milk

EXTRA SHOT 1

add a single shot to any beverage

FOOD

BREAKFAST

BUTTERMILK BISCUIT 3
made fresh in house · served warm
with butter & choice of honey or jam

BREAKFAST BISCUIT SAMMY 5.5
canadian bacon, dubliner cheddar, house
made tomato jam & eggs

BREAKFAST CAKE 4.5
baked with seasonal fruit & nuts, topped
with house made whipped cream

SAVORY TOASTS

PROSCIUTTO & TOMATO 7
ricotta, prosciutto, cherry tomatoes,
castelvetrano olives, fresh basil, EVOO & salt

SALMON & DILL 7
smoked salmon, house made dill spread,
cucumber, radish & arugula

SWEET TOAST

PEAR & FETA 7
house made cardamom pear butter,
honey roasted feta, sweet & salty pecans,
honey & thyme

& MORE

CUPS OF PLENTY

PARFAIT

honey whipped greek yogurt, topped
with granola & seasonal berries

4.5

CHIA PUDDING

house made caramel rooibos chia pudding,
topped with granola & seasonal berries

4.5

PASTRIES

CROISSANTS

plain, ham & cheese, pan au chocolate
sourced locally

prices vary

PASTRIES

fresh selection of house made & locally
sourced pastries · rotating weekly

prices vary